

APPETIZERS AND SMALL PLATES

Small Plate Sampler 15.95 A sampling of our popular appetizers: Calamari, Spring Rolls, Crab Cake & Bruschetta	Tavern Nachos 9.25 Freshly-fried corn chips topped with your choice of black beans and / or spicy ground beef with mixed cheeses, salsa, black olives, lettuce, tomatoes, jalapenos and sour cream	Colorado Chips 6.95 Freshly-fried potato chips topped with applewood-smoked bacon, spicy BBQ sauce, melted Monterey Jack and Cheddar cheese
*Ahi Tuna Sashimi 12.95 Sesame seared sushi grade tuna with wasabi, soy and sesame ginger dipping sauces	Maryland-Style Crab Cake 10.95 Jumbo lump crab meat, house made tartar sauce, mixed greens, tossed in Miso dressing	✓ Freshly-Fried Potato Chips 5.95 Served with Ranch dressing
Flash-Fried Calamari 9.95 Served with Thai Chili sauce	✓ Sweet Potato Fries 6.95 Served with Honey-Mustard dressing	Spring Rolls 8.95 Authentic mix of chicken, Napa cabbage, garlic, soy and ginger. Served on mixed greens tossed with Miso dressing. Three sauces for dipping.
✓ Spinach Tortilla Dip 8.75 Tomatoes, jalapeños, cilantro, Cheddar, Monterey Jack, cream cheese served with warm flour tortillas	Hot Crab Dip 10.95 Backfin crab meat with toasted garlic bread	Chicken Quesadilla 7.95 Grilled chicken, mixed cheeses, Mexican sauce, in a grilled flour tortilla. House made salsa and Spicy Tavern sauce
Grilled Thai Chicken Skewers 9.50 Hoisin-glazed chicken, served on mixed greens with Miso dressing. Thai chili sauce	✓ Bruschetta 6.95 Marinated tomatoes with capers, black pepper, basil pesto and shaved Reggiano Parmesan cheese	*Fried Oysters 9.95 Tartar and Thai chili sauces
	Buffalo Hot Wings 10.50 Fresh chicken drumettes coated in spicy sauce and served with crunchy celery sticks and blue cheese dressing	

SOUPS AND APPETIZER SALADS

Mixed Greens Salad 4.95 Seasonal greens, croutons, Bermuda onions, grape tomatoes, carrots with choice of dressing With entrée 3.75	Soups Made from scratch New England Clam Chowder 4.95 French Onion Soup 5.50 Soup of the Day 4.95	Wedge of Iceberg 6.95 One-quarter head of iceberg lettuce, blue cheese, crispy bacon, diced tomatoes With entrée 4.50
Spinach 7.95 Fresh spinach, grape tomatoes, crumbled bacon, sliced green apples, dried cranberries, spiced pecans, crumbled blue cheese & sliced egg tossed in poppyseed dressing	Caesar 6.75 Crisp romaine, homemade croutons, shaved Reggiano Parmesan With entrée 4.50	Tavern House Salad 6.95 Seasonal greens, tomatoes, onions, mushrooms, bacon, crumbled blue cheese, Tavern Vinaigrette With entrée 4.50

LARGE SALADS

Dressings made in house daily: Basil Vinaigrette, Balsamic Vinaigrette, Whole Grain Mustard and Honey, Blue Cheese, Miso, Sesame Ginger, Thousand Island, Poppyseed, Ranch, Kraft Fat-Free Honey Mustard		
Mixed Greens Salad Seasonal greens, onions, grape tomatoes, carrots, almonds, choice of dressing Teriyaki-grilled chicken 12.25 *Grilled Atlantic Salmon 13.95	Thai Chicken Salad 11.95 Mixed greens, cabbages, sliced chicken, julienne cucumbers, edamame, cilantro, green onions, crisp wontons tossed with lime-cilantro dressing and drizzled with Thai peanut dressing	Tavern House Salad 8.50 Seasonal greens, tomatoes, Bermuda onions, mushrooms, bacon, blue cheese, Tavern vinaigrette With Chicken : Add 3.75
Grilled Chicken Spinach Salad 13.95 Baby spinach, grape tomatoes, bacon, green apples, dried cranberries, spiced pecans, crumbled blue cheese and sliced egg tossed in Poppyseed dressing with grilled chicken	*Asian Tuna 14.95 Fresh center-cut Ahi tuna, mixed greens, carrots, snow peas, edamame and sesame seeds with Asian Sesame Ginger Dressing	Chicken Mexican 11.95 Crisp flour tortilla shell, shredded lettuce, salsa, black olives, black beans, diced tomatoes, Monterey Jack and Cheddar cheeses
*Tenderloin 13.95 Filet mignon tips, lettuce, salsa, black olives, tomatoes, grated cheeses, scallions, in a crisp tortilla shell, ranch dressing	✓ Greek 8.50 Mixed greens, Feta, pepperoncini, red onions, Kalamata olives, Basil vinaigrette With Shrimp or *Filet Mignon Tips : Add 5.95 With Grilled Chicken : Add 3.75	Homemade Chicken Salad 9.75 Our signature chicken salad, seasonal greens, grape tomatoes, carrots, mandarin oranges, choice of dressing
	Caesar With *Salmon or *Fried Oysters : 13.95 With Chicken : 12.25	Wedge of Iceberg 8.95 One-half head of iceberg lettuce, blue cheese, crispy bacon, tomatoes

COMBINATIONS

Soup And Sandwich Your choice of half sandwich... Deacon Club ~ Chicken Salad And bowl of Soup 8.95	Soup And Salad A bowl of Soup and Your choice of appetizer salad... Appetizer Wedge 9.95 Tavern House 9.95 Spinach 10.75 Mixed Greens 8.25 Caesar 9.50	Potato Salad Coleslaw Tavern Rice Black Beans Classic French Fries Pasta Salad Garlic Mashed Potatoes 2.95 Sweet Potato Fries 3.50 Fresh Green Beans Fresh Seasonal Vegetable Sautéed Fresh Spinach 4.00 Fresh Asparagus New Macaroni and Cheese 4.50
Substitute French Onion Soup Add .50		

***Some menu items contain (or may contain) raw or undercooked product. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

✓ **Vegetarian** Reynolda Lunch 8-13
Food Allergies? Alert Server!
Gluten-Free Menu Available

LUNCHEON ENTREES

Gluten-free pasta available upon request.

Fresh Rainbow Trout 17.95
Grilled and marinated in sweet soy, served with fresh seasonal vegetable and rice

Maryland-Style Crab Cake 12.95
Jumbo lump crab cake, French fries, coleslaw, homemade tartar sauce

Grilled Chicken Teriyaki 10.50
Marinated boneless chicken breast, stir-fried onions, carrots, snow peas, red and green peppers, rice

Shrimp Scampi 12.95
White wine butter sauce with oregano, parsley, garlic, tossed with angel hair pasta

✓ **Spaghetti Squash and Zucchini** 13.95
Roasted spaghetti squash and fine julienne zucchini, broccoli, roasted red peppers, cauliflower with toasted pine nuts, basil and Parmesan cheese in a plum tomato sauce

Fish Tacos 13.95
Blackened Tilapia with lettuce, Tavern sauce, guacamole, and salsa, served with black beans and rice

Grilled Meatloaf 11.95
Family recipe using fresh premium lean ground chuck, topped with mushroom Madeira sauce, served with mashed potatoes and fresh seasonal vegetable

***Filet Mignon (5 oz)** 14.95
French fries or garlic mashed potatoes and fresh seasonal vegetable

***Teriyaki Filet Mignon** 13.95
Filet tips, stir-fried onions, carrots, snow peas, red and green peppers, rice

Southern Shrimp and Grits 16.50
Jumbo shrimp sautéed with diced applewood-smoked bacon, mushrooms and green onions over Anson Mills organic stone ground grits with Gruyere cheese

***Marinated Flank Steak** 10.95
Stock Yards Angus Beef® flank steak, served with a sweet garlic soy sauce, French fries and black beans

Chicken Colorado 10.50
Grilled breast, crumbled bacon, barbecue sauce, Monterey Jack and Cheddar cheeses, scallions, tomatoes, black beans, rice

Blackened Chicken Alfredo 9.95
Boneless chicken breasts blackened and tossed with fettuccine, broccoli, diced tomatoes and homemade Alfredo sauce

***Fresh Salmon** 12.95
Chive butter sauce, fresh seasonal vegetable, rice

Add an Appetizer Salad to any of the above Luncheon Entrées
Mixed Greens - 3.75 Caesar; Tavern; Wedge of Iceberg -4.50

RUSTIC ITALIAN PIZZAS

We make our pizza dough with Pivetti Pizza Flour imported from Northern Italy. We combine our made-from-scratch pizza dough with the finest and freshest ingredients.

BBQ Chicken 9.95
Grilled chicken, barbeque sauce, applewood-smoked bacon, red onions, Monterey Jack, Cheddar, fresh cilantro

Gruyere & Bacon 8.95
Gruyere, applewood-smoked bacon, caramelized onions

Classic Pepperoni 9.95
House made tomato sauce, fresh Mozzarella and Parmesan

✓ **Spinach** 8.95
With Feta cheese 9.95
Fresh spinach, house made tomato sauce, sliced mushrooms, tomatoes and Mozzarella

◇Gluten-free pizza dough available upon request

Tavern 9.95
Tomato sauce, pepperoni, mushrooms, green peppers, hamburger, onions, Mozzarella

✓ **Margherita** 8.95
Fresh Mozzarella, Reggiano Parmesan, San Marzano-style tomatoes, basil

GOURMET BURGERS

Fresh premium lean ground chuck, served on an artisan sesame seed or whole-wheat bun and your choice of classic French fries with sea salt, sweet potato fries, potato salad, pasta salad or coleslaw.

***Cheeseburger** 9.95
Mayonnaise, mustard, lettuce, tomato, sliced kosher pickles, diced onion & your choice of American, Cheddar, Blue, Mozzarella, Swiss or Pepper Jack

***Onion-Mushroom Burger** 9.95
Sautéed onions, mushrooms, Mozzarella, lettuce, tomato and mayonnaise

***Cowboy Burger** 10.95
Applewood-smoked bacon, Cheddar cheese with caramelized onions and barbeque sauce

***Old-Fashioned Carolina Burger** 9.95
"All the way" with chili, slaw, dill pickle, chopped onions, ketchup and French yellow mustard

***Bacon-Cheddar Burger** 10.95
Our Cheeseburger with crisp applewood-smoked bacon

✓ **Veggie Burger** 8.95
A blend of grains, nutritious vegetables, and beans. Served with lettuce, tomato, onion and mayonnaise.

SANDWICHES

All sandwiches are served on artisan bread and your choice of classic French fries with sea salt, sweet potato fries, potato salad, pasta salad or coleslaw.

BBQ Pork Sliders 9.50
Three slow roasted, hand pulled pork sliders topped with coleslaw

Deacon Club 9.95
Chicken, honey-cured ham, applewood-smoked bacon, Cheddar & Monterey Jack cheeses, lettuce, tomatoes, mayonnaise, multi-grain bread

***Blackened Salmon** 11.95
Lettuce, tomato, Bermuda onion, Creole aioli, sesame seed bun, coleslaw

***Flank Steak** 10.75
Thin sliced marinated flank steak, sautéed onions, Swiss, lettuce, tomato, mayonnaise, French bread

✓ **Portabella Mushroom** 8.25
Sliced Portabella mushrooms, mozzarella cheese and Parmesan aioli on a sesame bun

Tuna Melt 8.50
White albacore tuna salad, Mozzarella, sautéed onions, grilled rye

Chicken Salad Sandwich 8.95
Our signature chicken salad, lettuce, tomato, mayonnaise, multi-grain bread

Highland Turkey 9.95
Roasted turkey breast, sautéed mushrooms, melted Pepper Jack cheese, lettuce, tomato, homemade mustard sauce, French bread

Crab Cake 12.95
Jumbo lump crab meat, homemade tartar sauce, shredded lettuce and tomato on a sesame seed bun

Barbecue Chicken Grill 9.95
Fresh chicken breast, spicy BBQ sauce, applewood-smoked bacon, lettuce, tomato, onion, melted Monterey Jack and Cheddar cheese

Chicken Bacon-Cheddar Grill 9.95
Fresh chicken breast, applewood-smoked bacon, lettuce, tomato, onion, melted Cheddar and mayonnaise

***Oyster Po Boy** 12.95
Lightly fried, Creole aioli, lettuce, tomato

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HOUSE MADE DESSERTS

All desserts are made from scratch daily in our kitchens

Apple Cobbler 6.50 Topped with caramel sauce and French vanilla ice cream◊	Very Best Carrot Cake 6.95 Fresh carrots, pecans and cream cheese icing, served warm	St. Barths Chocolate Torte 6.75 Rich and very moist French cake, French vanilla ice cream◊ and chocolate sauce
Key Lime Pie 6.50 Sweet and tart, butter graham cracker crust	Cheesecake 5.95 Classic New York style served with your choice of caramel, fudge or raspberry sauce	World's Smallest Sundae 3.50 A miniature hot fudge sundae with French vanilla ice cream◊ topped with walnuts. Made to satisfy that sweet tooth without filling you up
Pecan Pie 4.95 Homemade bourbon pecan pie with French vanilla ice cream◊	◊with Bassett's ice cream since 1861	

AFTER DINNER COFFEES

*Village Tavern® has teamed up with **Royal Cup Coffee** to bring you a blend of Central and South American Specialty coffees, roasted in the European style to create an ideal combination of rich body and full flavor.*

Tavern Cappuccino 5.95 Espresso with cream, cocoa, cinnamon, with real whipped cream and a delicious blend of five liqueurs	The Nudge 5.95 Brandy, Kahlua, Crème de Cacao, real whipped cream
Irish Coffee 5.95 Old Bushmills Irish Whiskey and real whipped cream	Jamaican Coffee 5.95 Brandy, Rum, Tia Maria, Triple Sec and real whipped cream

DESSERT DRINKS

Ice Cream Toasted Almond 7.25 Our French vanilla ice cream with dark Crème de Cacao, Amaretto and vodka	Mudslide 7.25 Kahlua, vodka, Baileys Irish Cream and our French vanilla ice cream
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ESPRESSO AND CAPPUCCINO

	<u>Single</u>	<u>Double</u>
Espresso	2.50	3.50
Cappuccino Classico Espresso and foamed milk	2.95	3.95
Café Latte Espresso, steamed and foamed milk	2.95	3.95
Café Mocha Cappuccino with rich chocolate	2.95	3.95

Tavern Cappuccino Espresso with cream, cocoa, cinnamon and topped with real whipped cream	3.95
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MasterCard, Visa, Discover and American Express accepted. No personal checks, please.

All items are available for take-out.

**Not all ingredients are listed on the menu.
Please let your server know if you have any food allergies.**

Gluten-Free Menu Available.

*****All of our foods are prepared with "0" Transfat oils*****

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